

# Willamette Valley Pinot Noir

**Vintage:** 2007

**Varietal:** Pinot Noir

**Appellation:** Willamette Valley

**Cases Produced:** 8377

**Bottled:** July 20-28, 2008

**Total Acidity:** 5.47 grams/liter

**Volatile Acidity:** .060gr/100ml

**Residual Sugar:** <.02%(dry)

**Alcohol:** 13.6%

**pH:** 3.68

## Winemakers Notes:

Soft and round, with generous cherry and raspberry flavors. Graham cracker, toasty oak, earth, loam, White pepper and floral notes. Polished tannins and good acidity make for a juicy finish...Tasted 7-28-08 JW.

## Vinification Process:

All fruit that comes through the door is immediately hand sorted ensuring, from the start, that only the highest quality fruit is used to make wine. It is then destemmed and not crushed allowing a percentage of whole berries to fall through into the fermentation, adding to our Vintage blends intense aromatics. All of the fruit is then gravity fed into our custom temperature controlled 6.5 ton open top stainless steel tanks and cold soaked at a constant temperature of 40F for a period ranging 2-10 days allowing for complete homogenization, integration and extraction of flavor. After determining the end of pre-fermentation maceration temperatures are raised to 65F in a matter of hours at which time our own proprietary yeast is added. During fermentation the must is gently punched down one to five times a day, using a pneumatic punch down device. The primary fermentation lasts between six to ten days with peak fermentation temperatures ranging from 86-91F. All free-run is then drained out from the primary fermenter and the remaining skins are lightly pressed off and kept separate. The wine then settles out for two to five days and racked off of its gross lees into barrels. Laid to rest in our temperature / humidity controlled barrel room this year's Vintage blend was put into 45% new French oak, and the balance into one to two year-old French oak. Laid to rest for eleven months the wines will have completed malolactic fermentation and have been sulfited, they are then blended to tank settled out and finally...bottled.

## The Vineyards:

<i>Vineyard</i>	<i>Block</i>	<i>Location</i>	<i>Clone</i>	<i>ph</i>	<i>TA</i>	<i>Brix</i>	<i>Harvest</i>
Whybra (14%)	S/E	Willamette Valley	115	3.41	6.6	23.0	10/5/07
Vitae Springs (10%)	E/W	Willamette Valley	115	3.45	7.2	24.3	10/12/07
·Zena (12%)	2-4	Willamette Valley	667-777	3.72	5.77	23.0	10/5/07
·Alpine (5%)	South	Willamette Valley	Upright	3.25	7.37	23.8	9/24/07
Freedom Hill (8%)	115/Pom	Willamette Valley	Pom/115	3.35	6.4	24.5	9/27/07
·Left Coast (6%)	9B	Willamette Valley	667	3.31	6.40	22.0	10/1/07
Stermer (6%)	1&2	Willamette Valley	Pom/115	3.47	7.2	23.0	9/26/07
Winters Hill (9%)	10&1	Willamette Valley	Pom	3.23	7.05	23.2	10/12/07
Temperance Hill (3%)	E	Willamette Valley	Pom	3.42	7.6	22.0	10/9/07
Momtazi (10%)	C	Willamette Valley	115	3.05	8.8	21.9	9/27/07
Johan (9%)	3	Willamette Valley	667	3.44	6.6	22.0	10/23/07
Mistletoe (8%)	9B	Willamette Valley	667-777	3.51	7.3	22.5	10/6/07

Belle Vallée Cellars 2007 Willamette Valley Pinot Noir is a complex blend of 12 highly regarded vineyards situated throughout the Willamette Valley. Winters Hill Vineyard is perched atop the Red Hills of Dundee at an elevation that spans from 630-725 feet and can be seen throughout the Valley. Situated on a true south slope and in deep red Jory soils it adds bright red fruit in the mid-pallet and mineral texture. Established in 1976, Alpine Vineyard is located in a one of a kind "Hot Pocket" on the eastern slope of Oregon's Coastal Range in south Willamette Valley at an elevation of 600-650 feet and is one of very few un-phylloxerated vineyards left in the Willamette Valley. This unique 35-acre vineyard is home to primarily Pinot Noir but also Pinot Gris, Chardonnay and interestingly a small successful planting of Cabernet Sauvignon. Belle Vallée sources from four special blocks within the vineyard each distinctly different from one another. The South block has been added to the Willamette's blend adding weight, structure, earthen spice and dark fruit. Freedom Hill Vineyards established in 1980 is located in the eastern foothills of Oregon's coastal range, it has a long history of qualifying for vineyard designated bottling by many high-end producers based on its predictable tannic structure and dark fruit flavors. Here it compliments and adds to the complexity of our Willamette Blend. Johan Vineyards, Established in 2000, is home to a block of Dijon clone 667 & 777. Its distinct small clusters and berries with a very low juice to skin ratio add up to a rich, concentrated, powerful wine that in moderation balances out and compliments our 2007 Willamette Valley Blend. Vitae Springs vineyard planted on a steep slope of red jory soils was planted in 1999 and 2000. At elevations spanning from 600 to 727 ft Vitae Springs contributes largely to our blends plush velvety texture. Year round, picture perfect Stermer Vineyard is located in Yamhill County just outside of Carlton OR. Without exception Stermers Organic farming techniques from ground management, canopy mgmt., and there spray program has proved to be the single source of focus and mineral texture for our Willamette Valley blend. Certified Biodynamic Momtazi Vineyard located in the McMinnville foothills consistently provides pure dark fruit opulence. And Temperance Hill Vineyard positioned centrally atop the Eola Hills consistently provides spice and wet stone texture to the blend. Zena neighbors Temperance Hill in the Eola Hills and in '07 was a primary factor in the overall elegance of the blend. Last but not least Whybra Vineyard has laid the foundation of this years blend and provides ample red and

## Vintage Notes:

Throughout our 16 varied and diverse vineyard sites in the Willamette Valley, a steady and slightly warmer spring than normal provided ideal conditions during bloom and fruit set contributing to beautiful cluster integrity and abundance of fruit. Temperatures during the growing season were anything but normal with the typical swings between above normal and below normal all in all the accumulated growing degree days for the summer hit 2128 compared to a 30 year average of 2155. That said...in terms of temperature the thing that really stood out throughout the season was the lack of extreme heat (days over 95F). The temperate summer and frequent high humidity contributed to a constant threat of powdery mildew, diligent and timely spray's were an absolute must in keeping it out. Harvest only a few weeks out early September provided some of the last warm days. The onset of cool and wet weather is certainly not unheard of in Oregon it just seemed to have come 3-4 weeks sooner than we have grown accustomed in the last 6 years. We were able to pick ~%55 of our overall fruit beautifully ripe before any significant rain hit and any dilution occurred. The balance was brought in during the few and very infrequent windows of no rain. still with good integrity and disease free thanks to our team of growers who's meticulous thinning, canopy management and spray routines helped the fruit still left hanging on the vine to weather the storms.

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